

Ried Steinertal Riesling

Smaragd® 2022

vineyard: Ried Steinertal soil composition: orthogneis altitude: ~230 - 300 m exposure: south east

average age of vines:~ 60 years

varietals: 100% Riesling

farming practice: conventional – no herbicides, no

pesticides – hand harvest

the vineyard

The vineyards of Steinertal form a giant Amphitheatre cut into the solid rock. Facing South East and surrounded by massive rock formations, the vineyards offer themselves a spectacular view. At night, a cold North wind blows across the Steinertal vineyards. The terraces appear like stony tiers, symmetrically grown out of the rock itself, they are covered with a soft layer of sand – ideal conditions for vines. A native of this environment, the Riesling Steinertal Smaragd® appears like a refined artist.

wine production

harvest time: end of September into October fermentation: cool fermentation in stainless steel tanks ripening: almost half a year in stainless steel tanks Selective hand harvest of ripe and healthy grapes multiple times. Gently crushed, pressed and fermented in stainless steel tanks.

alcoholic content: 13 % by vol

total acidity: 6 g/l residual sugar: 4.8 g/l potential: 2024 – 2040

tasting notes

It is characterized by a noble fragility and plays many different roles when consumed. At times tart and salty, at times reminiscent of peaches, each sip creates a new association. The Riesling Smaragd® from Steinertal polarizes and the vineyard itself leaves its mark more than any other cru in the Wachau - pure & straight!

food pairing

roasted vegetables, rice dishes and pasta



Winery Tegernseerhof

Dürnstein, Wachau, Austria www.tegernseerhof.com office@tegernseerhof.com

wine-maker: Martin Mittelbach

region: Wachau - Austria

geography: west of Vienna next to the river

UPC: 787 263 315 071

Danube

climate: continental
soil: Gfoehler Gneis



bottles/case: 6 cases/layer: 13